
HOLIDAY HEATING INSTRUCTIONS

TO START THE FEAST

Ahi Tuna Tartare:

Toss tuna & avocado together gently. Serve with olive oil crostini or endive spears, with a pinch of Japanese sea salt if desired.

AT THE TABLE

Celery Root Bisque:

Remove pesto from fridge & bring to room temperature. **Stovetop:** Pour soup into saucepan & heat over medium-low heat, stirring frequently to prevent scorching until hot, about 10-15 minutes. Do not boil. Pour soup into bowl & garnish with broccoli raab pesto.

Mashed Potatoes, Petaluma Butter:

Stovetop: Transfer to a saucepan & cover with lid. Reheat over medium heat with a splash of water until heated through, roughly 10 minutes. Gently stir a few times to ensure even heating. Do not overmix.

Whipped Japanese Sweet Potatoes, Vermont Maple Syrup:

Stovetop: Transfer to a saucepan & cover with lid. Reheat over medium heat until heated through, roughly 10 minutes. Gently stir a few times to ensure even heating. Do not overmix.

Brussel Sprouts, EVOO & Sea Salt:

Oven: Transfer to your own oven-safe dish & loosely cover with foil. Reheat in a 350°F oven until heated through, about 15-20 minutes.

Chef Roasted Mushrooms, Garlic & Thyme:

Stovetop: Transfer to a saucepan & cover with lid. Reheat over medium heat until heated through, roughly 10 minutes. Gently stir a few times to ensure even heating. Do not boil.

Beef Jus:

Stovetop: Reheat in a saucepan & warm over medium heat, whisking continuously. Do not boil.

BLC Classic Glazed Nugget Ham:

Heat in a low oven at 325°F for approximately 15-20 minutes.

SWEETS & TREATS

Apple Frangipane Galette:

Place on a lined sheet pan in a preheated 325°F oven uncovered for approximately 15 minutes to warm gently. Delicious served with whipped cream or vanilla ice cream.

Happy Holidays from your Chefs!